

The Cristel Cooking System



6 Reasons Why You'll Love Cristel

From its evolution, Cristel products have been recognized for their design, innovation and quality. Cristel produces all Strate Cooking System products in their factory in the Franche-Comté region in France near Switzerland. Designed by Paul Dodane, Cristel's "Cook & Serve" concept offers a collection of top-of-the-range frying pans and saucepans with removable handles. Cristel was also the first cookware worldwide to be induction ready.



1. Compact Storage

The Cristel Cooking system makes the most of the space in your kitchen. For instance there are 20 pieces of cookware in this drawer. You only require a few handles given you can cook and detach easily.

The patented handle detaches when you want it to and never detaches when you don't. It can carry far more weight than you could ever fit into any of our vessels.



2. Safe on the Cooktop

The Cristel cooking system is safe. With no handles protruding from a cooking vessel there is never a danger of little hands overturning them.

You can also manage the limited space on your cook top because handles can be removed from vessels until required for removal or shaking ingredients. Glass lids on all vessels allows you to monitor cooking at all times.



3. Stay Cool Handle / Get More on the Oven Rack

The Cristel cooking system makes the most of the limited space in your oven. Several vessels can be put on one rack.

Handles never get hot meaning no oven gloves and never any burns from picking up a hot handle.



4. Elegant on the Table

Replacing the long handle with side handles makes a Sauté Pan into an elegant serving vessel appropriate for any table.

The thermal efficiency of the base keeps food warm.



5. Stacks in the Refrigerator

Our unique flat lids allow you to convert your cooking vessel into an efficient storage container that stacks to make the most of the limited space you have in your refrigerator.



6. Nests in the Dishwasher

No handles means a better use of space in your dishwasher. In the picture to the left there are 14 pieces and 2 side handles in this dishwasher not possible with conventional cookware.

All covers, bases and handles are dishwasher safe.

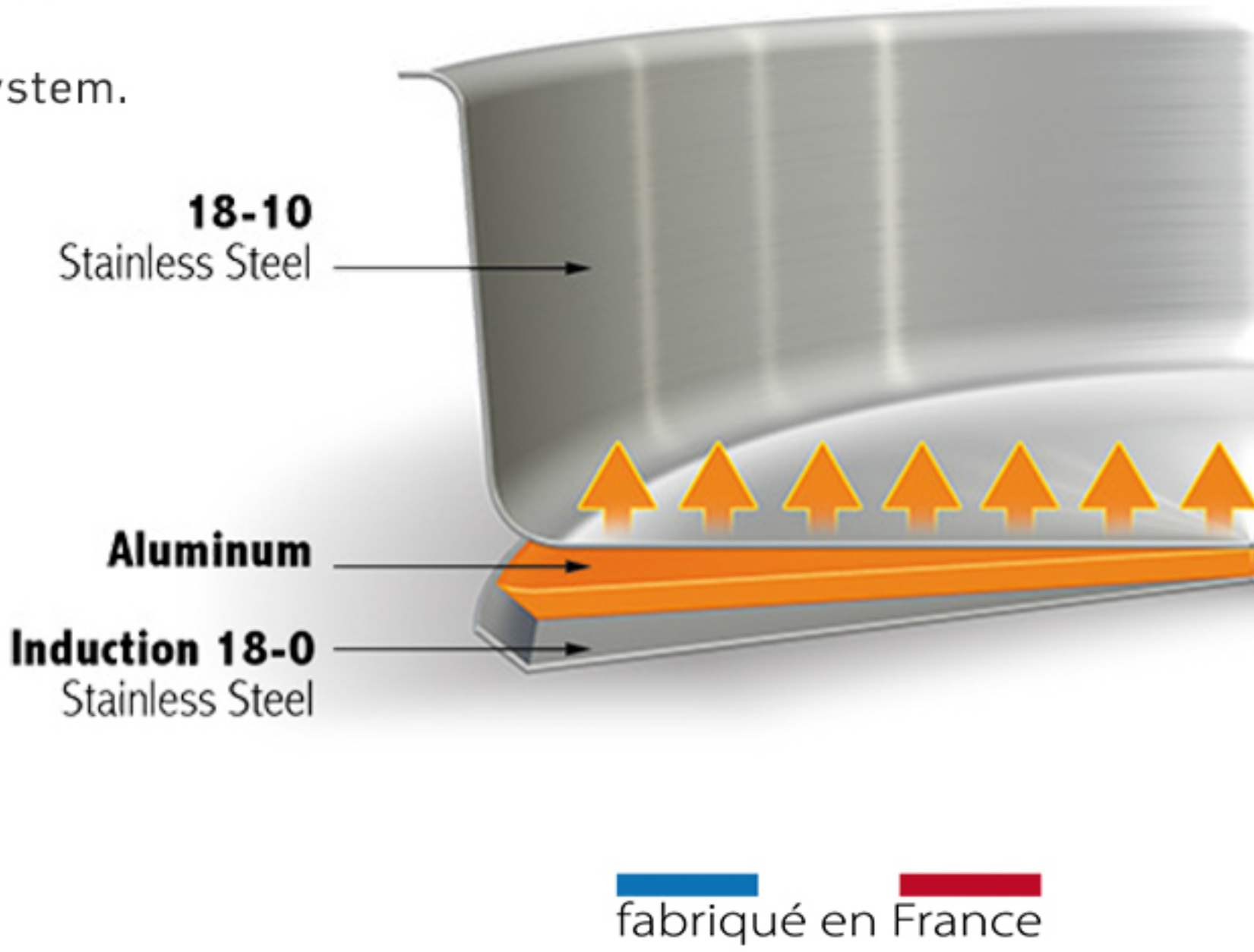
Mutine Construction

Fast heat up time and even heat distribution are the hallmarks of the Mutine cooking system.

Polished Stainless Steel Exterior with 3-Ply Base

Thermodiffuser base and triple thick aluminum accumulator:

- Exceptional thermal efficiency
- No hot spots
- Uniform spread of heat
- Water or fat are not needed for cooking meats
- Keeps warm during table service
- Wide and efficient pouring edge
- Dishwasher safe
- Use on all cooking surfaces: gas, halogen, ceramic and induction
- Lifetime warranty against all manufacturing defects



Personalize Your Mutine Cookware

Step 1: Choose Your Pot / Saucepan



Step 2: Choose Your Handles

Detachable Long Handles – Good for fry pans and saucepans (not for stock pots)



Detachable Side Handles – Good for fry pans, saucepans and stock pots

